

426/29

BEVERAGES

29

1889

RECO

592

~~16/57~~
Date of Application, 16th July, 1888
Complete Specification Left, 15th Apr., 1889
Complete Specification Accepted, 25th May, 1889

A.D. 1888, 6th JULY. N° 10,267.

PROVISIONAL SPECIFICATION

A New or Improved Non-intoxicating Beverage.

I, GEORGE JOHN HICKING, Beer Merchant, of Greaves Street, Ripley, Derby, do hereby declare the nature of this invention to be as follows :—

The invention consists in the method of making non-intoxicating stout and porter from hops without the employment of malt. The beverage may be fermented or
5 unfermented. To make fermented hop stout or porter the ingredients I employ are roasted and unroasted hops, Spanish licquorice, roasted and unroasted barley, wheat or oats, which are boiled together in water. I add clarified sugar thereto when nearly cool and also a little yeast.

If not sufficiently dark I add burnt sugar. A less quantity of each ingredient is
10 required for porter than for stout. The beverage may be aerated either before or after fermenting and clearing or when bottling.

Some of the ingredients may be omitted according to the flavor desired.

Dated this 27th day of November 1888.

15

ALLISON BROS.,
Agents for the Applicant.

COMPLETE SPECIFICATION.

A New or Improved Non-intoxicating Beverage.

I GEORGE JOHN HICKING Beer Merchant of Greaves Street Ripley Derby do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention has for its object to produce non-intoxicating fermented or 5
unfermented Stout and Porter from the following ingredients:—Hops Spanish
Licquorice Barley Wheat and Oats either in their natural state essence decoction
or extract. In practising my invention I prefer to proceed as follows:—

I take roasted and unroasted Hops, roasted and unroasted Barley, Wheat and 10
Oats, the roasting is done in a revolving cylinder each ingredient that has to be
roasted to be done separately care being taken not to burn any.

In making seventy two Gallons of Hop Stout I take two pounds of roasted and 15
two and a half of unroasted Hops, two pounds of roasted and two of unroasted
Barley, two pounds of roasted and two of unroasted wheat one pound of roasted
and one of unroasted Oats. I then crush the grain, and boil the ingredients together 15
in sufficient water for an hour; I then strain the Liquor and add one pound and a
half of Spanish Licquorice and seventy pounds of clarified Sugar, when cooled down
to about seventy degrees Fahrenheit I add a little yeast. After fermenting and
clearing it may then be bottled or put in Casks for supply on draught, or it may be 20
aerated when clear either before or after fermenting. A less quantity of each
ingredient is required for Porter than for Stout. In making seventy two gallons
of Hop Porter I take a little more than half of each of the above ingredients with
the exception of Hops and clarified Sugar I take a pound and a half of roasted and
two of unroasted Hops and boil the ingredients together in sufficient water for an
hour after straining. The Liquor I add about a pound of Spanish Licquorice and 25
sixty eight pounds of clarified sugar; If not sufficiently dark I add a little burnt
sugar, after fermenting and clearing it may be bottled or otherwise, or it may be
aerated when clear either before or after fermenting.

The peculiar novel, and important features of this invention are the combination 30
of Hops Spanish Licquorice Barley, Wheat, and Oats. And the process of roasting
as above specified which gives the flavour peculiar to Stout and Porter as well as
the colour.

Having now particularly described and ascertained, the nature of my said invention,
I declare that what I claim is,

A new or improved process of manufacturing, non-intoxicating Stout and Porter, 35
from the various materials, or ingredients used in combination, as substantially herein,
set forth and described.

Dated this Thirteenth day of April One thousand eight hundred and
eighty nine.

GEORGE JOHN HICKING. 40

LONDON: Printed for Her Majesty's Stationery Office,
By DARLING AND SON, LTD.

1889.

99. FOOD

36

426/16

COMPLETE SPECIFICATION.

A New or Improved Non-intoxicating Beverage.

I GEORGE JOHN HICKING Beer Merchant of Greaves Street Ripley Derby do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention has for its object to produce non-intoxicating fermented or unfermented Stout and Porter from the following ingredients:—Hops Spanish Licquorice Barley Wheat and Oats either in their natural state essence decoction or extract. In practising my invention I prefer to proceed as follows:—

I take roasted and unroasted Hops, roasted and unroasted Barley, Wheat and Oats, the roasting is done in a revolving cylinder each ingredient that has to be roasted to be done separately care being taken not to burn any.

In making seventy two Gallons of Hop Stout I take two pounds of roasted and two and a half of unroasted Hops, two pounds of roasted and two of unroasted Barley, two pounds of roasted and two of unroasted wheat one pound of roasted and one of unroasted Oats. I then crush the grain, and boil the ingredients together in sufficient water for an hour; I then strain the Liquor and add one pound and a half of Spanish Licquorice and seventy pounds of clarified Sugar, when cooled down to about seventy degrees Fahrenheit I add a little yeast. After fermenting and clearing it may then be bottled or put in Casks for supply on draught, or it may be aerated when clear either before or after fermenting. A less quantity of each ingredient is required for Porter than for Stout. In making seventy two gallons of Hop Porter I take a little more than half of each of the above ingredients with the exception of Hops and clarified Sugar I take a pound and a half of roasted and two of unroasted Hops and boil the ingredients together in sufficient water for an hour after straining. The Liquor I add about a pound of Spanish Licquorice and sixty eight pounds of clarified sugar; If not sufficiently dark I add a little burnt sugar, after fermenting and clearing it may be bottled or otherwise, or it may be aerated when clear either before or after fermenting.

The peculiar novel, and important features of this invention are the combination of Hops Spanish Licquorice Barley, Wheat, and Oats. And the process of roasting as above specified which gives the flavour peculiar to Stout and Porter as well as the colour.

Having now particularly described and ascertained, the nature of my said invention, I declare that what I claim is,

A new or improved process of manufacturing, non-intoxicating Stout and Porter, from the various materials, or ingredients used in combination, as substantially herein, set forth and described.

Dated this Thirteenth day of April One thousand eight hundred and eighty nine.

GEORGE JOHN HICKING.